

IN THE SPECIFICATION

Please amend the paragraph at page 6, line 23 – page 7, line 22, as follows:

In the present invention, fatty acid hydroperoxide lyase activity can be suitably evaluated on the basis of the following methods (i) and (ii). (i) Setting a predetermined amount of fatty acid hydroperoxides in a malt extract (for instance, by adding fatty acid hydroperoxides to the malt extract), incubating then the extract under specific conditions (for instance, 15 minutes at 20°C), and measuring the amount of degradation products generated upon degradation of the fatty acid hydroperoxides by fatty acid hydroperoxide lyases. (ii) Setting a predetermined amount of fatty acid hydroperoxides in a malt extract (for instance, by adding fatty acid hydroperoxides to the malt extract), incubating then the extract under specific conditions, and measuring the decrease in the amount of fatty acid hydroperoxides as a result of their degradation by fatty acid hydroperoxide lyases. Such malt extracts can be obtained by adding a predetermined amount of milled malt to a predetermined amount of a buffer solution (for instance, acetic acid buffer solution) and then stirring for a predetermined time. The above degradation products are generated by the degradation of fatty acid hydroperoxides, and include for instance aldehydes, [[etc.]] and others, as of the same kind or class, specifically nonenal (trans-2-nonenal), hexanal, hexenal, nonandienal, [[etc.]] and others, as of the same kind or class.

Please amend the paragraph at page 13, lines 17-22, as follows:

The filtering conditions are not particularly restricted, and may include using filtering aids such as diatomaceous earth, polyvinyl polypyrrolidone (PVPP), silica gel, cellulose power, and [[etc.]] and others, as of the same kind or class. The filtered malt-based beverage

can be shipped to the market in tanks, kegs, bottles, cans and [[etc]] and others, as of the same kind or class.